

TABLE 3—NONSCHEDULE ANALYSIS

Identity	Analyses	Samples tested
Fed Specification PP-B-2120B (Ground Beef Products) .....	Fat .....	4
Fed Specification PP-B-81J (Sliced Bacon) .....	Fat, salt, moisture .....	1
Fed Specification PP-L-800E (Luncheon Meat, Canned) .....	Fat, salt .....	1
Ground Beef or Ground Pork .....	Fat .....	4
Ground Beef or Ground Pork .....	Fat .....	1
Pork Sausage .....	Fat, salt .....	4
Pork Sausage .....	Fat, moisture .....	4
Pork Sausage .....	Fat .....	4
Mil-P-44131A (Pork Steaks, Flaked, Formed, Breaded) .....	Fat .....	4
Milwaukee Public Schools (Breaded/Unbreaded Meat) .....	Fat .....	4
Chili Con Carne Without Beans .....	Fat .....	1
A-A-20047-B .....	Fat, protein .....	3
A-A-20136 .....	salt .....	3
A-A-20148 .....	Fat, salt .....	3
Mil-B-44133 (GL) .....	Fat, salt .....	3
Mil-B-44158A .....	Water activity .....	6
Mil-C-44253 .....	Fat, salt .....	3
Mil-H-44159B (GL) .....	Fat, salt .....	1
PP-F-02154 (Army GL) .....	Fat, salt, moisture .....	1

TABLE 4—LARD AND TALLOW ANALYSIS

Type of analysis	Number of samples tested
Fat Analysis Committee (FAC) Color .....	1
Free Fatty Acids .....	1
Insoluble Impurities .....	1
Moisture and Volatile Matter .....	1
Specific Gravity .....	4 to 6
Titer Test .....	1
Unsaponifiable Material .....	1

(b) Meats, such as ground beef or ground pork, meat food products, and MRE's, not covered by an agreement with Livestock and Seed Division, are analyzed for fat, moisture, salt, sulfur dioxide, nitrites, sulfites, ascorbates, citric acid, protein, standard plate counts, and coliform counts, among other analyses. These food product analyses are performed at any one of the Science and Technology (S&T) field laboratories as follows:

(1) USDA, AMS, Science and Technology, Midwestern Laboratory, 3570 North Avondale Avenue, Chicago, IL 60618.

(2) USDA, AMS, S&T Aflatoxin Laboratory, 107 South 4th Street, Madill, OK 73446.

(3) USDA, AMS, S&T, Eastern Laboratory, 2311-B Aberdeen Boulevard, Gastonia, NC 28054.

[58 FR 42445, Aug. 9, 1993, as amended at 59 FR 24325, May 10, 1994; 59 FR 50121, Sept. 30, 1994; 61 FR 51353, Oct. 2, 1996; 65 FR 64318, Oct. 26, 2000]

#### § 98.4 Analytical methods.

(a) The majority of analytical methods used by the USDA laboratories to perform analyses of meat, meat food products and MRE's are listed as follows:

(1) Official Methods of Analysis of AOAC INTERNATIONAL, Suite 500, 481 North Frederick Avenue, Gaithersburg, MD 20877-2417.

(2) U.S. Army Individual Protection Directorate's Military Specifications, approved analytical test methods noted therein, U.S. Army Natick Research, Development and Engineering Center, Kansas Street, Natick, MA 01760-5017.

(b) Additional analytical methods for these foods will be used, from time to time, as approved by the Director.

[58 FR 42445, Aug. 9, 1993, as amended at 61 FR 51353, Oct. 2, 1996]

#### § 98.5 Fees and charges.

(a) The fee charged for any single laboratory analysis of meat, meat food products, and MRE's, not covered by an